



Banff Springs Hotel
in the Canadian Rockies

Canadian Pacific

DINNER

TABLE d'HOTE

Iced Celery and Olives

Chilled Casaba Melon

Shrimp or Crab Cocktail

Assorted Salted Nuts



Chicken Gumbo Creole

Essence of Celery or Cold Consomme



Filets of Sole Saute Amandine



CHOICE OF:

Fried Young Chicken, Corn Fritters

Noisettes of Spring Lamb, Glazed Cauliflower

Roast Prime Ribs of Beef, Yorkshire Pudding

Roast Stuffed Alberta Turkey, Cranberry Sauce

Cold Virginia Ham and Chicken, Fruit Salad



Green Peas in Butter

Stuffed Tomatoes

Potatoes

Persillees

Croquette



Heart of Lettuce, French Dressing



Old Fashion Raspberry Shortcake

Coupe St. Jacques

Cantaloupe a la Mode

Chop Suey Sundae

Canadian Stilton Cheese and Biscuits



TEA

COFFEE

POSTUM

MILK

\$2.00

Table d'Hote Meals:

Breakfast, 7 to 10:00

Luncheon, 12 to 2:30

Dinner, 6 to 8:30

Announcements

CONCERTS

at Dinner, in the Alhambra Dining Room
Foyer at 7:30 p.m.

Evening Musicales in Mount Stephen Hall
at 9 o'clock.

THE TORONTO TRIO with
ERIC TREDWELL, Baritone

DANCING

in the Ballroom, 10.00 to 12.00 midnight.

TEA SERVED

in Riverview Lounge, 4.00 to 5.30

THE TAVERN

is situated on the Terrace Floor.

For Your Entertainment

Golfing

Riding

Motoring

Hiking

Fishing

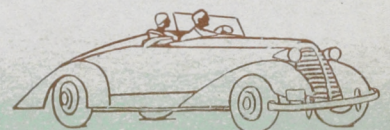
Swimming

Sun-Bathing

Tennis

Climbing

Boating



... Dinner ...

STAR (★) INDICATES READY TO SERVE

HORS D'OEUVRES

Fruit Cocktail 50 Grapefruit Supreme 60 Green or Ripe Olives 35
 Imported Beluga Caviar 1.50 Foie Gras with Truffle 1.50 Imported Sardines 75
 Rose Radishes 25 Spring Onions 25 Iced Celery 30 Filets of Anchovy in Oil 60
 Hors d'Oeuvres Assorted 80 Smoked Salmon 60 Roquefort Stuffed Celery 50
 Cocktails -- Crabmeat 65 Shrimp 65 Seafood 60 Tomato Juice 25

SOUP

★Chicken Gumbo, Creole 30; cup 20 ★Essence of Celery 30; cup 20
 ★Cold Consomme, cup 20 ★Cold Essence of Tomato, cup 20

FISH

★Filets of Sole Saute Amandine 75 (20 mins.) Shrimps in Chafing Dish, American 1.25
 (15 mins.) Broiled Columbia Salmon Steak, Sliced Cucumber 80

ENTREES AND ROASTS

★Fried Young Chicken, Corn Fritters 1.00
 ★Noisettes of Spring Lamb, Glazed Cauliflower 1.00
 ★Roast Prime Ribs of Beef, Yorkshire Pudding 1.00
 ★Roast Stuffed Alberta Turkey, Cranberry Sauce 1.00

CHEF'S SPECIALS--20 minutes

SIRLOIN STEAK, BANFF SPRINGS 2.00
 Stuffed Tomatoes - Asparagus - Peas - Mushrooms - Potatoes Parisian
 ALBERTA BUFFALO STEAK, ROYAL 2.00
 Artichoke--Chestnut Puree--Parisian Potatoes--Wine and Mushroom Sauce

VEGETABLES

String Beans 35 Green Peas 40 Cauliflower 35; with Hollandaise 50
 Asparagus, Butter Sauce 50; Hollandaise 65 Young Carrots in Butter 35
 Sweet Corn 35 Corn on Cob 35 French String Beans 40 Stewed Tomatoes 35
 Fresh Spinach 35 French Flageolets Beans 40 Fried Eggplant 40 Petits Pois 40
 Potatoes -- Boiled 20 Mashed 20 Long Branch 25 Fried 25 in Cream 30

COLD BUFFET

B.C. Salmon with Cucumber and Tomatoes, Mayonnaise 80
 Canadian Ham with Potato Salad 80 Boned Capon with Florida Salad 1.00
 Veal and Ham Pie 80 Assorted Cuts 90 - with Chicken 1.00
 Chicken and Ham Pie 1.00
 Prime Ribs of Beef 90 Turkey or Chicken 1.00 Ox Tongue, Potato Salad 80

SALADS

Crabflake 1.00 Chicken 1.00 Shrimp 1.00 Sliced Tomatoes 35 Potato 35
 Lettuce and Egg 45 Lettuce and Cucumber 45 Lettuce and Tomato 45
 Sliced Cucumber 40 Heart of Lettuce 35 Cole Slaw 35 Asparagus Tips 60
 Combination 50 Waldorf 60 Fruit 65
 Dressing -- Thousand Island 25 Russian 25 Walnut 25

SWEETS

★Old Fashion Raspberry Shortcake 35 ★Coupe St. Jacques 50 ★Chop Suey Sundae 45
 Frozen Chocolate Eclair 45 Vanilla Cup Custard 25 Fruit Tartlet 25
 Fruit Jelly, Chantilly 35
 Parfait Nougatine 45 Frozen Nesselrode Pudding 50 Petits Fours 35
 Charlotte Russe 35 Meringue Glace 50 Cantaloupe a la Mode 50
 Ice Cream -- Vanilla Chocolate Strawberry Mocha - 35
 Sherbets -- Lime Lemon Orange Raspberry - 30

FRUITS

Cantaloupe 35 Grapefruit, half 30 Apples 15 Orange 15 Banana 15
 Casaba Melon 40 Pears 35 Plums 30 Peaches 40 Grapes 40 Watermelon 30
 Fresh Berries and Cream 40 Compote of Stewed Fruit 40 Nuts and Raisins 35

CHEESE

Camembert 45 Canadian Kraft 35 Swiss Gruyere 35
 English Stilton 50 Canadian Stilton 35 Cream Gruyere 40 Roquefort 50
 Cream Cottage 35 Bar-le-Duc Jelly (red or white) 30

TEA, COFFEE, MILK

Tea 25 Coffee 25 Demi Tasse 15 Sanka or Kaffee Hag 30 Postum 25
 Special Coffee 35 Milk (Individual Bottle) 20 Buttermilk 15
 Bread and Butter 15 Iced Tea 25 Iced Coffee 25

Portions are prepared for one person only

BANFF SPRINGS HOTEL -- IN BANFF NATIONAL PARK

Saturday, August 17, 1940



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[Operated by the Vancouver Hotel Co. Limited on
behalf of the Canadian Pacific Railway Company
and the Canadian National Railways.]

**These hotels are open in the Summer only.*

